



HOBNOB

Mixology

RUM + RHUM

14 COCKTAILS *by*
10 MIXOLOGISTS

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1



Cherche Midi
Francois Morison
NYC





RECIPE

DEAD COUSIN

•

2 oz Clement Select Barrel

1 oz Aperol

.5 oz lemon juice

.25 oz Green Chartreuse

—

float of Mezcal Fidencio

—

Serve up with an orange twist.

—by Francois Morison



RECIPE

TITUBA'S SHARE

•

1.75 oz Mount Gay Black Barrel

1/2 oz Bonal

.5 oz 1840 Pierre Ferrand Cognac

.75 oz lemon verbena tea

—

Serve on the rocks with a twist.

—by Francois Morison



RECIPE

GOOD THING

•

2 oz Damoiseau Blanc 55°

.5 oz Poire Williams

.25 oz Creme de Gingembre

.75 oz lemon juice

—

Serve up with brown sugar rim.

—by Francois Morison



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RECIPE

GUADELOUPE

•
Muddled lime w brown sugar

2 oz Damoiseau Blanc 55°

.75 oz pomegranate molasses

—

garnish: dried rose bud

—

Serve up with dried rose bud and salt.

—by *Francois Morison*



2



Dear Irving
Tom Richter
NYC







RECIPE

HAITIAN DIVORCE

•
1.5 oz Barbancourt 8 year Haitian Rum

.75 oz Del Maguey Vida Mezcal

.5 oz Pedro Ximenez Sherry

2 dashes Angostura Bitters

—

Build in a double old fashioned glass and stir with a big rock. Garnish with lime twist and orange twist.

—by Tom Richter

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The Rum House
Abdul Tabini
NYC





RECIPE

ESTATE DAQUIRI

•
1.5 oz Barbancourt 8 year

2 oz El Dorado Rum 8 year

.5 oz PX sherry

.5 oz honey syrup

.5 oz lime juice

1 dash orange bitters

—

lime wheel

—

Serve up in a coup glass, garnish with
lime wheel.

—by Abdul Tabini



RECIPE

ISLAND STILL

•

2 oz Brugal Añejo

.5 oz Cocchi Americano

.25 oz Amaro Montenegro

2 dashes orange bitters

—

orange peel

—

Stir ingredients together with ice in old fashion glass. Garnish with orange peel.

—by Abdul Tabini





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The Rum House
Abel Rodriguez
NYC



• 5 oz Line 5
• 5 oz Simple 5
• 5 oz Rumsoad m 3
1 oz 5th white rum
2 oz Dorado 8 yrs
Abel Rodriguez
Rum House
HOBNOBMAG.COM



RECIPE

ABEL RODRIGUEZ SPECIAL

•

2 oz El Dorado Rum 8 year

1 oz Rhum J.M. White Rum Agricole

.5 oz lime juice

.5 oz simple syrup

.5 oz maraschino

—

Serve up in a coup glass. Garnish with
Luxardo cherry and lemon wheel.

—by Abel Rodriguez



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Nomad Hotel
Shaun Dunn NYC





RECIPE

UNNAMED

•

1.5 oz Cognac

.75 oz Black Strap Rum

.75 oz Cold Brew

.75 oz Velvet Falernum

—

Green Chartreuse rinse

—

Grapefruit twist expressed over the
glass.

—by Shaun Dunn



Santa Teresa
Rafael Reyes
NYC



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RECIPE

ARAGUA NIGHTS

•
ORANGE MAPLE SYRUP:

16 oz pure maple syrup

3 orange peels (1-inch strips)

—

Allow to sit for a day in a container or
simmer in low heat for 20 min.

recipe continues next page



recipe continued

THE COCKTAIL:

1 pinch Maldon sea salt

1 dash apple cider vinegar

3 dashes Angostura bitters

1/4 oz orange maple syrup

1/2 oz brewed Serendipity
Fiji & Buccaneer tea

2.25 oz Santa Teresa Rum 1796

finish: orange twist

garnish: fancy orange peel and Amarena
cherry speared on 2 toothpicks

—

Pour all ingredients in mixing glass, add ice, stir for 30 seconds. Serve over a big rock in a double old fashioned glass. Squeeze pressed orange peel oils into the glass. Add garnish to rim.

—by Rafael Reyes



Bottle & Vine
Moses Laboy
NYC



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RECIPE

FUN IN THE STORM

•

2 oz Mount Gay Black Barrel Rum

1 oz Lemongrass

.75 oz Fresh Lime Juice

2 dashes Angostura and Orange bitters

—

garnish: candied ginger

—

Shake over ice till cold, strain into rocks glass over fresh ice and garnish with candied ginger. Grapefruit twist expressed over the glass.

—by Moses Laboy



Rumba
Jim Romdall
SEATTLE



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RECIPE

THE AGRICOLE SWIZZLE

•
PINEAPPLE SYRUP:

3 cups sugar / 3 cups water

2 pineapples, cut into 1-1.5" cubes

—

Heat water and sugar to incorporate. Let cool slightly, add pineapple. Cover and let sit at room temperature overnight. Strain pineapples. Transfer to squirt bottle. Will keep refrigerated for 2 weeks.

—

recipe continues next page



recipe continued

THE COCKTAIL:

1.75 oz Rhum J.M. Blanc

.5 oz Dolin Blanc vermouth

.5 oz lime juice

.5 oz pineapple syrup

—

Angostura bitters

sprig of mint

—

Build the drink in a tall glass and pack with crushed ice. Stir vigorously with a swizzle stick. Top off with crushed ice. Garnish with 3-4 dashes Angostura and mint sprig.

—by Jim Romdall



2E at the Pierre Hotel

Sachin Hasan

NYC



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RECIPE

SUCH 'N' SUCH

•

GARAM MASALA INFUSION:

bottle of Bacardi Light Rum

cinnamon stick - star anise - clove-
ginger, peeled and cut into chunks
- black peppercorns - a mix of lemon,
orange, and grapefruit zest

—

Let ingredients merge for 2 weeks Strain
and store in a cool place.

—

recipe continues next page



recipe continued

THE COCKTAIL:

2 oz garam masala infused rum

.5 oz fresh lime juice

.5 oz simple syrup

2 dashes grapefruit bitters

garnish: orange peel

—

Shake all ingredients together with ice.
Serve up in a martini glass, garnish with
orange peel.

—by Sachin Hasan

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Hobnob Magazine

Ellen Swandiak NYC



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RECIPE

CHOCOHOLIC

•
THE TEA:

Republic of Tea Hibiscus Coconut Tea

2 TB turbinado sugar

—

Boil 18 oz water, steep for 15 min. Add sugar.
Allow to cool, preferably refrigerate.

[1 tea bag makes 3 cocktails.]

—

THE COCKTAIL:

4 oz Plantation Pineapple Rum

6 oz prepared Hibiscus Coconut Tea

1 oz Cabernet Sauvignon

4 drops Fee Brothers Aztec Chocolate Bitters

garnish : Luxardo Maraschino Cherry

—

Shake ingredients with ice, strain into a coup
glass, add cherry.

—by Ellen Swandiak